



fabulous parties

Photos by Jill Gardiner

HARVEST LUNCH

WITH THE
COTTAGEWOOD
GARDEN CLUB

On Thursday, September 12, the Cottagewood Garden Club celebrated another successful gardening season with a harvest lunch, hosted this year by Jill Gardiner. Each weed team was given a vegetable

and an herb, which was prepared in combination and in competition for the coveted Green Spoon. The Wheel Garden won with a recipe that we were able to publish for your enjoyment (amusement? entertainment?) on the following pages.







resident recipe

By Marci Roesler and Team
Photos by Jill Gardiner

Harvest Thyme

CAULI-COUSCOUS BITES

Layers of Flavor for a Harvest Lunch

Three separate recipes combined to be enjoyed in one delightful bite or deconstructed to be a complete wonderful harvest meal.

Spiced Cauliflower Couscous

Cauliflower substitutes for couscous, offering a blend of spices, citrus, nuts, and raisins.

Ingredients:

- 1 Pkg. Raw Riced Cauliflower (13. OZ.)
- ½ Cup Roasted Cashews, chopped into bits and pieces
- 1/3 Cup Sultanas (Golden Raisins)
- 1/3 Cup Dried Figs, minced, stems removed
- 4 Tbsp. Olive Oil, divided
- 1 Lemon, finely shredded lemon zest
- 4 Tbsp. Lemon juice
- 2 Tbsp. Parsley, minced
- 1 Tbsp. Thyme, minced (optional)
- 1/2 tsp. Turmeric
- 1 tsp. Za'atar
- 1 tsp. Cumin
- 1 Garlic Clove, minced
- Salt and Ground Pepper



Cauliflower Bits

Ingredients:

- 1 Cauliflower, medium (2#), sliced into 6-8 wedges stem to stern, leaves trimmed
- 1 Large Red Bell Pepper, minced
- 4 Tbsp. Olive Oil, divided
- Salt and Pepper, to taste
- 1 Tbsp. Thyme

1. Place the sultanas in a bowl and pour warm water over them. Leave the sultanas for about 15 minutes until plump. For more flavor, soak minced figs in a homemade sweet-sour pickle juice.

2. Roasted Cauliflower Bits. Adjust oven rack to lowest position, and preheat oven to 450 degrees. Place cauliflower wedges cut side down on foil or parchment, lined rimmed baking sheet. Drizzle with 2 tbsp. oil and sprinkle with salt and pepper; gently rub to evenly distribute. Gently flip cauliflower and season the other side with remaining 2 tbsp. oil, salt, and pepper. Cover baking sheet tightly with

foil and cook for 10 minutes. Remove foil and continue to roast until bottoms of cauliflower pieces are golden, 8 to 12 minutes. Remove sheet from oven, using a spatula, carefully flip wedges. Return baking sheet to oven and continue to roast until cauliflower is golden all over, 8 to 12 minutes longer. When cool, cut florets away from stems into tiny floret pieces. Add red pepper, sultanas and figs, thyme, lemon zest, S and P.

3. Cook the couscous. In a large skillet, heat 2 tbsp. of olive oil over medium heat. Add the cauliflower couscous to the hot skillet. Sprinkle in the turmeric, za'atar, cumin, garlic, salt, and pepper. Cook for less than 3 minutes, stirring frequently, until barely tender. Remove from heat and cool.

4. Add the florets to the couscous.

5. Whisk 2 tbsp. olive oil, adding lemon juice slowly. Add in parsley. Stir into couscous.

6. Allow couscous to sit for at least 15 minutes for the flavors to combine. Serve at room temp.

Servings: 4-6

Source: Rif from Three little halves.com

Pork Tenderloin Wrapped in Prosciutto

Ingredients:

- 1 Pork Tenderloin
- 6 slices Prosciutto
- 3 Tbsp Thyme, minced
- 1 1/2 Tbsp Rosemary, minced
- 1 Tbsp Garlic, minced
- Salt and Pepper
- Olive Oil

1. Preheat oven to 450 degrees. Rub the tenderloin with 2 tbsp. olive oil, all sides. Combine thyme, rosemary, garlic, salt and pepper in a small bowl. Rub tenderloin all over. If there is a thinner "tail," fold it underneath so the tenderloin is an even thickness throughout, or cut it off. Wrap the tenderloins completely with a single layer of prosciutto. (Wrapping each slice across and under the tenderloin. Tie in several places with kitchen string to hold the prosciutto and tail in place.

2. Roast for 20 to 25 minutes, until an instant-read thermometer reads 140 for medium-rare, 145 for medium. Cover the tenderloins tightly with aluminum foil and allow to rest at room temp for 15 minutes. Slice diagonally in thick slices to avoid the prosciutto shredding away from the pork.



Servings: 4

Source: Ina Gartin, rif

Thyme Lime Sauce

Ingredients:

- 1/4 Cup Mayo, Helman's
- 1/4 Cup Sour Cream
- 1 Tsp. Lime Zest
- 1 1/2 Tbsp. Lime Juice
- 1/2 Tsp. Garlic Clove, pr
- 1 Tbsp. Cilantro
- 1 Tbsp. Thyme
- 1/2 + Tsp. Honey, or to ta
- 1/4+ Tsp. Salt

Mix together the mayo and creme fraiche; add in 1 Tbsp. of lime juice and lime zest. Whisk in the honey, pressed garlic (1/4 tsp.), cilantro, thyme, and salt. Taste, and continue to add additional lime juice and pressed garlic. Allow to set up for 15 minutes before serving.

Source: Marci Roesler

Put It All Together

Layers Of Flavor. Place a slice of roasted prosciutto-wrapped pork on top of a warm, small piece of naan. Spread Lime Thyme Cream Sauce on the pork layer. Place a heaping spoonful of cauliflower-couscous on top of cream layer. Top with a sprig of thyme for presentation.

Or, serve it all separately for a wonderful harvest meal. Serves 4+ for dinner.

